French Dressing, Reduced Fat&Sodium180

Number of Servings: 180 (31.78 g per serving)

Amount	Measure	Ingredient
5 3/4	lb	Soup, tomato, cond, cnd
6.00	cup	Oil, canola
4 1/2	cup	Vinegar, cider
4 1/2	cup	Sugar
2 1/4	tsp	Spice, garlic Powder
6 3/4	tsp	Spice, mustard seed, ground
2 1/4	tsp	Spice, pepper, black
1 1/2	Tbs	Spice, celery seeds

Nutri Serving Size Servings Pe	(32g)		cts	
Amount Per Serving				
Calories 90	Cald	ories fron	n Fat 7	
		% Da	ily Value	
Total Fat 8g	J		12%	
Saturated	Fat 0.5g		39	
Trans Fat				
Cholesterol	holesterol 0mg			
Sodium 85mg				
Total Carbo	Total Carbohydrate 6g			
	Dietary Fiber 0g			
Sugars 5g				
Protein 0g	,			
Vitamin A 29	% • '	√itamin (2%	
Calcium 0% • Iron 2%				
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or l		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber Calories per gra	Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g	

Notes

Combine ingredients except for celery seed, may use blender to make smooth. Add celery seed if desired (optional). Refrigerate. Shake well before serving.

Serve 2 T per serving

2 T = 8 grams fat, 90 mg sodium, 6 grams CHO

Regular French dressing has sodium in the 200-300 mg range and is higher in fat and does not fit into guidelines

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